

EXHIBIT C

AFB conf

Fat proc -

chicken (mainly)

also beef, pork - cover all animals

~~#~~ Plant oils (incl. vegetable)

① As is

②

hydrolyzed + lipolyzed

make fatty acids

add — (Na) sulfide, and NH_4OH
ammonia

= sulfur source + nitrogen source

Leg Na_2S

hi-temp reaction,

150°C , 1 hr, pressure = ~50 psig

95°C , no pressure, — longer
elevated temp

then add other ingred, eg, liver, viscera, veg. prod

add 5% proc. fat/oil into other liquid mixes
could be done w/dry as well

could be added to fat "pre-spray"

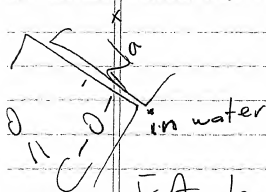
Some testing, mainly on dogs so far

"sulfery roasted smell" - assumed to appeal to dogs

3 fatty acids attached to glycerol (3 OH)
 ester bonds, ~~and~~
 = triglycerides

saponify = breaking [some] ester bonds

~~can~~ can regenerate FA's (under acidic condit.)
 would create salts; und alk. condit (actually ^{used} ~~used~~ NaOH)



FA lengths - will be mixed, from any source
 chicken - ~~can~~ can get table, range + predom.

poultry
 chicken fat, pork fat, beef tallow
 fish oils - all lig
 butter

can = peanuts, corn, soy, sunflower

chap 14, Edible Fats + Oils,
from W. Grosch, Food Chemistry

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chap 4, Lipids, by W.W. Nawar
Owen Fennema, ed, Food Chemistry,
Vol. (Marcel Dekker, NYC, 1996)

on chart

thialdine + thiadiazines (hetero-cyc's)

ad. $\begin{array}{c} \text{S-S} \\ \diagup \quad \diagdown \\ \text{L} \quad \text{L} \end{array}$ are important